2026澳門國際美食之都嘉年華

INTERNATIONAL CITIES OF GASTRONOMY FEST MACAO

POPAYÁN

CREATIVE CITY OF GASTRONOMY

·SINCE 2005·

UNESCO

Popayán, Colombia

Year of Designation: 2005



城市介紹 | INTRODUCTION OF THE CITY

Popayán, the capital of the department of Cauca in southwestern Colombia, is recognized for its rich historical, cultural, and gastronomic heritage. Known as **“The White City,”** it preserves one of the best-conserved colonial historic centers in the country and a strong cultural tradition that attracts visitors from around the world. Its traditional cuisine is one of the most important symbols of local identity, emerging from the fusion of **Indigenous, African, and Spanish culinary traditions**, passed down from generation to generation and reflected in a wide variety of dishes, techniques, and culinary rituals. The city also hosts the renowned **Congreso Gastronómico de Popayán**, one of the most important culinary events in Latin America, which promotes dialogue between tradition and innovation. In this context, Popayán has strengthened its international recognition as part of the **UNESCO Creative Cities Network** in the gastronomy category, positioning itself as a global reference for culinary heritage and for the role of gastronomy as a driver of cultural tourism, identity, and sustainable development.



主廚介紹 | CHEF INTRODUCTION

Pablo Guzmán

Recognized for his contribution to local gastronomy through a creative proposal that integrates the Payanesa tradition with contemporary techniques and influences from Peruvian cuisine. With experience in prominent restaurants in Colombia and Peru, he is the founder of the Terra Inca restaurant, a pioneer of Peruvian concept cuisine in Popayán. Actively participates in national gastronomic events, training processes and actions to rescue and valorize traditional products and knowledge from Cauca and the Colombian Pacific.



菜式介紹 | DISH INTRODUCTION

Aged corn toast, candied bacon, creamy pipián, sweet peanut chili and pickled onion

This dish is built from two pillars of Popayán's culinary identity: pipián and corn, understood not only as ingredients but as bearers of memory and territory. As a whole, the dish proposes a respectful dialogue between these two traditions, without forcing or reinterpreting them, placing them at the center of the gastronomic experience as a tribute to the everyday cuisine of Popayán.



主廚介紹 | CHEF INTRODUCTION

Gabriela Pérez

Reference for popular cuisine in the Market Square of the Bolívar neighborhood, where his daily work keeps inherited recipes alive and deeply linked to the territory. From the gallery stove, he prepares preparations with fresh products from the regional countryside, embodying cuisine as memory, identity and cultural resistance. Their work transcends daily sustenance by becoming an act of transmitting ancestral knowledge and defending food heritage, actively participating in community spaces, gastronomic events and processes that vindicate the role of traditional cooks and the dignity of their profession.



菜式介紹 | DISH INTRODUCTION

Tripazo

Popayán tripazo is understood as a key expression of popular urban cuisine and intangible cultural heritage, in which history, domestic economy and collective identity come together. More than an everyday dish, it represents the integral use of the animal and the intergenerational transmission of knowledge arising from scarcity and creativity, typical of the popular sectors. Its deep social and symbolic value stands out, linked to spaces such as market squares and street sales, where food becomes an act of encounter, memory and belonging that is fundamental to understanding the complete gastronomic identity of Popayán.

